

Contact

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Address

RIYADH - SAUDI ARABIA

Personal infos

Birthdate 26/09/1997 Status Single

Education

- Higher Studies in Hospitality
 Sales & Marketing from
 Marriott International
- Bachelor's degree in hotel management and catering Technology from Atharva university of hospitality
- KG Gauridutt Mittal College Of Arts & Commerce
- Higher Studies from St. Paul School

System Expertise

- Microsoft power point and excel
- Smooth operating of OPERA,
 Micros oracle,
 Infrasys,Sympony,Foodics and PMS

Mousin Shaikh

Deputy Operation Manager

Experience

- 2nd November 2022 Till Date
 FRENCH TOAST RESTAURANT (MANAGED BY ZAHA
 INTERNATIONAL COMPANY)
 Deputy Operation Manager
 - -Organizing events to increase staff motivation and engagement Analyzing data to calculate the cost-benefit ratio
 - -Establishing objectives for increased output and improved efficiency Monitoring the overall budget of the business as well as departmental budgets Establishing corporate guidelines and carrying out frequent changes while ignoring workflow and procedure
 - -A proven track record of successfully leading and motivating diverse teams Multitasker and critical thinker with strong analytical skills Excellent organizational and time management skills
- O 1st August 2021 1 st November 2022

 MANDARIN ORIENTAL AL FAISALIAH RIYADH SAUDI ARABIA

 Floor Manager
 - -Daily track record of financial revenue and generating of profit and loss statement.
 - -Managing workflow, training new hires, and creating and managing team schedules.
 - -Evaluating performance and providing feedback.
 - -Helping to resolve employee issues and disputes
- 3rd Ferbruary 2019- 10th July 2021
 RITZ CARLTON HOTEL JEDDAH SAUDI ARABIA
 Head Waiter
 - -Ensuring daily briefing with employee.
 - -Provide high quality service to customers.
 - -Checklist of all in house inventory.
 - -Carry out all tasks with attention to detail, cleanliness, and safety
- O 6th APRIL 2018-1st FEB 2019
 SOUTH HIGH RESTAURANT, MUMBAI
 Floor supervisor
 - -Greeting guest in a timely manner and giving a training to staff regarding menu and dealing with guest in appropriate way.
 - -Accruing a professional relation with guest and local vendors for future business.
 - -Processing of cash and credit transactions with following appropriate procedures

STRENGTHS

- Business Knowledge &
 Demonstration and Organizational
 Skills
- Budget Analysis, Revenue generating operational skills
- Leadership Abilities, Energetic & Guest Relationship Management
- Menu Design & Development Revenues & Profit Growth Social Media marketing Staff Training & Coaching

Language

- English
- Arabic
- Hindi
- Urdu

Cuisines knowledge

- Arabic cuisine
- Greek cuisine
- Italian cuisine
- Japanese cuisine
- . Indian cuisine
- French cuisine
- Continental cuisine
- Chinese cuisine

O 8th MAY 2017 - 3rd APRIL 2018

IMPERIAL REFELECTION EVENTS - PHUKET THAILAND EVENT COORDINATOR

- -Preparing event budgets and processing invoices, researching venues, and booking for destination events, managing, and organizing suppliers, caterers, manpower and entertainment.
- -Brainstorming and implementing event concepts and themes.
- 5th DEC 2016 5th MAY 2017

 JW MARRIOTT HOTEL -MUMBAI INDIA

 TRAINEE STAFF
 - -Handling live station, assisting all necessary requirement of guest in morning breakfast.
 - -Setting up the buffet for the lunch and taking care of the live pizza counter and seafood counter

3rd MARCH 2015 - 1st DEC 2016 ST REGIS HOTELS & RESORTS- MUMBAI - INDIA SENIOR BARTENDER (FREELANCER)

- -Mix and serve drinks following set standard recipes.
- -Assist with inventory and inventory control.
- -Adhere to all local and national liquor laws

Achievement

- Received 2 First Class Card from The Ritz Carlton Jeddah.
- Received certificate for OCLD from Oberoi Hotels
- Several Guest Recognation on Social Platform Name in an International Medallic Platform from Marriott International
- Received food safety tanning certificate from Marriott international